



MARTIN MUNDO

LIST OF ORGANIC PRODUCTS





Martin Mundo oHG

Your specialist for caramel, burnt sugar syrup, bonificateurs and essences.

Being on the market since 1916 Martin Mundo oHG, located in Mainz-Kostheim, is looking back on a long tradition. Originally founded as a winery and liqueur factory, the business nowadays mainly produces caramel, burnt sugar syrup and essences. Besides that product spectrum Martin Mundo oHG offers everything else that has to do with alcohol, like bio-ethanol, industrial alcohols or spirits.

Meanwhile Martin Mundo delivers to a big customer base in the food and spirits industry in Europe and Asia. All products are handmade and we ensure a consistently high level of quality! This works reliably at all levels - thanks to a recorded acting team behind the scenes - and a long-standing and profound expertise in the production of caramel, burnt sugar syrups and essences.

Martin Mundo is certified!

Caramel and burnt sugar syrups made by
Martin Mundo are certified!



Certified since 2002 according to
the EU-Eco-regulation through
the control body DE-ÖKO-007
and they are available for you in
organic quality.



Our caramel and burnt sugar
syrups are certified Kosher by the
“The Federation of Synagogues
Kashrus”.




Martin Mundo's offer!

Your contact with comprehensive
production portfolio and all around service!

Martin Mundo has a comprehensive product range and an all around service. Besides a large number of natural distillates and extracts we offer a lot of raw materials like essence and sugar syrups for the taste, burnt sugar syrups and caramel for the coloring plus the necessary ethyl alcohol. Our distillates and extracts give you the opportunity to make individual mixes for your liqueurs and spirits or to refine existing recipes. Our raw materials can be easily processed into finished goods.

Martin Mundo oHG assists you competently from brainstorming through design and production. On request we also manufacture your private label!





Certified organic products from controlled organic cultivation

Article-No.	Name	about. %Vol.	Litre:100
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Essences

9037-ÖKO	Aniseed-Distillate organic	50	
4012-ÖKO	Apricot-Kernel-Distillate organic	50	
9046-ÖKO	Bitter-Allmond-Extract-Distillate organic	57	
4022-ÖKO	Bitter-Allmond-Distillate organic	50	
9072-ÖKO	Cardamom-Distillate organic	50	
9024-ÖKO	Chillies-Extract organic	50	
9100-ÖKO	Fennel-Distillate organic	50	
9008-ÖKO	Hazelnut-Distillate organic	55	
9075-ÖKO	Blueberry-Extract organic	40	
9078-ÖKO	Elderflower-Extract organic	50	
4082-ÖKO	Ginger-Essence organic	50	
8055-ÖKO	Malt-Distillate organic	35	4-5
9032-ÖKO	Carnation-Extract organic	50	
9101-ÖKO	Garlic-Extract organic	50	
9011-ÖKO	Plum-Extract organic	50	
9062-ÖKO	Star-Anise-Distillate organic	50	
5067-ÖKO	Vanilla-Extract organic (bourbon)	50	
7610-ÖKO	Woodruff-Extract organic (on advance order)	20	
9031-ÖKO	Cinnamon-Distillate organic	50	0,5



Article-No.	Name	about. %Vol.	Litre:100
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Liquer Bases

9065-ÖKO	Amaretto-Essence organic	50	2
9060-ÖKO	Beer-Liquer-Flavoring-Essence organic	40	3
6025-ÖKO	Cherry-Rum-Liquor-Base organic	15	20
9066-ÖKO	Plum-Base-Essence organic	40	5

Burnt Sugar Syrups

2490	Organic burnt sugar syrup "Viktoria"		
1130	Organic burnt sugar syrup "AW" Type "P75"		

Caramel

1030	Organic Caramel food coloring E150a		
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Our liquers are produced out of our essences and liqueur-bases as samples for tasting.
We happily develop jointly with you your exclusive privat brand-liquier.

Information: All our natural essences and liqueur-bases are classified as "natural flavouring preparations" according to article 3 paragraph 2 letter d) in conjunction with article 16 of the Regulation (EC) No. 1334/2008 of 16 December 2008 ("Flavour Regulation").

Martin Mundo

we're here for you

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Fr. 7.30 Uhr – 12.45 Uhr







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burnt sugar syrups, bonificateurs and essences.